



A vintage in tune with the times

2024 CHÂTEAU LARRIVET HAUT BRION BLANC

WHITE • PESSAC-LÉOGNAN

THE VINTAGE

WEATHER CONDITIONS:

The 2024 vintage in Bordeaux unfolded under more classic climatic conditions. The winter was exceptionally wet yet remained mild, leading to an ultra-early budburst in the last week of March. The cool and humid spring brought pressure as early as April 20, requiring meticulous vineyard management and swift responsiveness. Flowering, which stretched over three weeks, was slowed down by these conditions, delaying the initial precocity of the vintage. Contrary to expectations, the anticipated dry weather did not materialize, and the late spring remained cool and humid. However, July and August experienced a water deficit, which was beneficial for producing great wines. Temperatures stayed moderate, with no major heatwaves, allowing for a more classic véraison starting in early August. This climate led to harvest dates reminiscent of past Bordeaux vintages, beginning in September under cool and humid conditions.

HARVEST DATES: From September 5th to 13th

AGEING: 70% new barrels, 30% wooden vats

ALCOHOL: 13 %

BLENDING: 84% Sauvignon blanc, 16% Sémillon

THE VINEYARD

SURFACE OF PRODUCTION: 7.90 ha

SOIL: Sandy gravel on limestone bedrock.

AVERAGE AGE OF THE VINES: 30 Years

HARVEST: Parcel harvest. Hand-picked when perfectly ripe, transported in small crates.

SORTING: Manual

VINIFICATION: The grapes, pressed in pneumatic presses, produced clean, fresh juices, which led us to use very light settling. Fermentation proceeded fairly rapidly at cool temperatures, to preserve as much of the year's aromatic potential as possible.

TASTING NOTES:

The 2024 vintage marks a great age-worthy wine, dynamic and structured, true to the estate's signature style.

Upon opening, a slight Burgundian reduction adds complexity before giving way to an expressive nose, highlighted by aromas of exotic fruits, citrus, and a delicate hint of rose. On the palate, the attack is broad and vibrant, delivering remarkable aromatic intensity. The wine's characteristic roundness and smoothness blend seamlessly with subtle oak, allowing the fruit to shine.

The finish is long and persistent, carried by a freshness that promises excellent aging potential. A refined and harmonious white, where power is perfectly balanced with finesse and bright fruit expression.


CHATEAU
LARRIVET HAUT-BRION